



Bill
Lupton

Lupton's Operate Modern Milk Pasteurizing Plant

Work of pasteurizing milk, a recent innovation by the United Dairies, can be viewed any evening in the rear Lupton's in Camas, where dairymen bring their milk every evening and pick it up for distribution the next morning. Strict sanitation and assurance of fine flavor are the key words of the process, for after the milk is placed in a receiving vat, it never leaves the protecting cover of stainless steel until it is bottled.

From the receiving vat the milk is thoroughly filtered into the pasteurizing vat, a double boiler affair with a steam jacket which gradually raises the temperature of the milk to 144 degrees and holds it there for 30 minutes. This temperature is high enough to destroy most of the harmful bacteria in the milk, yet not high enough to destroy the flavor.

W. B. Lupton started business in Camas in February, 1932, and in October, 1935, moved into his present location. A year later the candy kitchen was added and last fall the pasteurizing plant was built. Mr. Lupton makes all his own ice cream, sometimes having as many as 27 flavors at one time. He also makes his candies, chocolate syrups, flavorings and fruit preserves. This year he will put up all his fruit for his ice cream, freeze them and have fresh fruits all year long.